

# STARTERS

## CHICKEN WINGS | 12

Eight jumbo wings, seasoned flour, veggie sticks, ranch or blue cheese

Choice of sauce: fuego, zesty bbq, sweet chili garlic

## CAULIFLOWER WINGS | 12

Cauliflower Florets in house batter, lightly fried and served with your choice of sauce

Choice of sauce: fuego, zesty bbq, sweet chili garlic

## HUMMUS | 9

Smoked paprika oil, cucumber, radish, baby carrot, grilled flatbread

## BEET GOAT CHEESE BRUSCHETTA | 10

Goat cheese, basil, toasted walnuts, red grapes on toast point

## GARLIC PRETZEL STIX | 10

House mustard, Goose Island Honkers Ale cheese dip

## BLACKENED BEEF TIPS | 15

Béarnaise, chipotle BBQ

## BUFFALO CHICKEN SLIDER | 11

Frank's RedHot, blue cheese, brioche

# SALADS

## CAESAR SALAD | 9

Chopped romaine, shredded Parmesan, house made croutons, creamy garlic dressing

## ILLINOIS FARM GREENS SALAD | 10

Crispy green apple, toasted walnuts, dried cranberries, gorgonzola cheese, market greens, pomegranate vinaigrette

Add chicken | +6

Add salmon | +9

Add shrimp | +9

Add beef tips | +10

# ENTRÉE SALADS

## TUNA NICIOSE | 16

Pepper crusted sushi grade ahi ahi, fingerling potatoes, green beans, hardboiled egg, red onion, cherry tomatoes, caper berries, citrus vinaigrette

## COBB | 15

Iceberg, avocado, bacon, blue cheese, red onion, egg, tomato, and grilled chicken with house gorgonzola dressing

## SANTA FE BEEF SALAD | 18

Blackened beef tips, market greens, peppers, tomatoes, black beans, charred corn, queso fresco, crispy red onions, and citrus chipotle dressing

## CILANTRO LIME SHRIMP SALAD | 16

Market greens, roasted peppers, tomato, pepper jack cheese, tortilla strips, avocado ranch dressing

# HANDHELDS

All sandwiches come with choice of garden salad, coleslaw or fries

Add sweet potato fries | +2

## SMOKED TURKEY CLUB | 13

Bacon, lettuce, avocado, tomato, and aioli on nine-grain bread

## CHIPOTLE CHICKEN STIRATO | 13

Grilled chicken breast, bacon, pepper jack cheese, tomato, lettuce, guacamole, chipotle aioli, stirato roll

## PRIME RIB DIP | 15

Shaved and grilled ribeye, caramelized onions, smoked gouda cheese, grain mustard and horseradish aioli, toasted demi baguette

## CHICKEN AND BACON QUESADILLA | 12

Stuffed with guacamole, pico de gallo and chipotle crema drizzle

## FIRE CRACKER SHRIMP | 12

Rice Krispy tempura battered, sweet chili sauce

## CALAMARI STRAWS | 13

Garlic herb tempura, lemon aioli

## FISH TACOS | 12

Beer battered cod, citrus cilantro slaw, chipotle crema

## PUB FRIES | 9

Choice of truffle parmesan, chipotle ranch seasoning, or Cajun spice, citrus aioli dip

## FRENCH ONION SOUP | 9

House made croutons and gruyere cheese

## CHEF'S DAILY SOUP CREATION CUP 4 | BOWL 7

A regional combination of creativity and taste

# BURGER SHOP

All beef burgers are locally raised half pound CAB blend of short rib, brisket and chuck flame grilled to your specification, served with choice of garden salad, coleslaw or fries

Add sweet potato fries | +2

Add applewood smoked bacon | +2

## HOUSE | 13

Leaf lettuce, tomato, red onion, mustard aioli, choice of cheese, toasted brioche bun

## 400 PARK | 14

Bacon jam, smoked cheddar cheese, crispy onion thins, chipotle bbq aioli, toasted brioche

## MEDITERRANEAN VEGGIE | 12

Provolone cheese, tzatziki, tomato, mixed greens, herbed focaccia roll

## CRAB | 16

Remoulade, spring greens, tomato, toasted brioche

# BIG PLATES

## FISH AND CHIPS | 21

Beer battered cod fish, pub fries, jalapeño tarter

## GREEN TEA SALMON | 24

Wild caught, broiled salmon filet, roasted sweet potatoes, sautéed spinach, shiitake mushroom, garlic and citrus white wine broth

## PRETZEL CRUSTED CHICKEN | 19

Buttermilk mashers, steamed green beans, creamy mustard demi

## STEAK FRITES | 22

6oz grilled garlic- herb marinated flat iron steak, pub fries, oak barrel whiskey sauce

## WHOLE WHEAT PASTA | 18

Sautéed spinach, broccoli, portabella mushroom and edamame in roasted tomato sauce finished with shaved parmesan

## SMOKED MAC N' CHEESE | 16

House cheese sauce, smoked gouda, toasted bread crumbs

 INDICATES A SUPERFOODSRX™ DISH. SUPERFOODSRX POWERFULLY PAIRS TOGETHER WHOLE FOODS TO BOOST NUTRITIONAL COMPOSITION AND FLAVORS.

 INDICATES A GLUTEN-FREE OPTION.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. FOR GUESTS WITH FOOD ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS, PLEASE ASK TO SPEAK WITH A MANAGER.